


Wright's Café Bar

SET MENU


2 X COURSES €28 / 3 X COURSES €34

STARTERS

Caesar Salad

Cos lettuce, bacon, caesar dressing, crouton and parmesan shavings. (1a, 1e, 4, 5, 7, 12, 13) 

Loaded Mexican Style Nachos

Crunchy tortilla chips topped with chili beef, salsa, guacamole, sour cream, jalapenos and cheese sauce. (4, 9, 13) 

Calamari


Deep fried calamari rings, mango and passionfruit salsa and herbed salad. (1a, 4, 6, 12)

BBQ Wings / Louisiana Wings

Served with blue cheese mayo and celery stick. (4, 7, 9, 13)

MAIN COURSES


Pasta Primavera

spring vegetable pasta with lemon and herb. (1a, 13) 


Wrights Deep Fried Haddock & Chips

with minted peas. (1a, 4, 8, 13)

Chicken Supreme


pan fried chicken with bacon and herb filling, mashed potato, tarragon jus and seasonal vegetables. (1a, 4, 8, 13) 

10oz Ribeye Steak

served with caramelized onion, grilled tomato, pepper sauce and rustic straight cut chips. (4, 9, 12, 13) 

€8 SUPPLEMENT

Traditional Cottage Pie

Slow cooked beef & vegetables with mash potato crust. (4, 9, 10, 13) 

DESSERTS

Cheesecake

Vanilla Cheesecake served with seasonal fruit sauce. (1a, 4, 13)

Chocolate Brownie

with dark chocolate sauce, popping candy, vanilla ice cream. (1a, 4, 7, 13)

Crème Brûlée

Homemade Crème Brûlée. (4, 7)

10% Service Charge Applied to Tables of 10 guests or more. -

Food allergies & intolerances. Please ask a member of staff if you require any information on the ingredients of our menu.

1 Gluten (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats | 2 Peanuts
3 Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Chestnuts (e) Cashew (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia
4 Milk | 5 Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp | 6 Molluscs | 7 Eggs | 8 Fish | 9 Celery
10 Soy | 11 Sesame Seeds | 12 Mustard | 13 Sulphur & Dioxides & Sulphites | 14 Lupin

 Vegetarian  Vegan  Gluten Free